

# BELAL KATTAN

## Director of Food and Beverage

Dedicated Director of Food and Beverage overlooking Kitchen, F&B Service and Stewarding Departments, professional with a history of meeting company goals utilizing consistent and organized practices Skilled in working under pressure and adapting to new situations and challenges to best enhance the organizational brand Background includes improving performance, reducing costs and eliminating waste to maximize the profitability of foodservice operations. Strategic planner with superior communication team building and motivation leader



### Professional Experience

Jan-2021 –  
Current

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#### Cluster Director of Food and Beverage

*The Act Hotel Sharjah / Hotel 72 Sharjah,*

*United Arab Emirates, Sharjah*

- Developed and implemented performance improvement strategies and plans to promote continuous improvement.
- Drove year-over-year business growth while leading operations, strategic vision and long-range planning.
- Established and administered annual budget with controls to prevent overages, minimize burn rate and support sustainability objectives.
- Reduced process bottlenecks by training and coaching employees on practices, procedures and performance strategies.
- Implemented operational strategies and effectively built customer and employee loyalty.
- Assessed supplier quality to maintain tight cost controls and maximize business operational performance.
- Reduced corporate risk by managing shrink processes and controlling inventory levels.
- Delivered in-depth training to workers in food preparation and customer-facing roles to promote strong team performance.
- Planned operations to effectively cover needs while



### Contact

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Dubai

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### Skills

Menu development  
Portion control  
Inventory management  
Recruitment  
Workflow planning  
Kitchen equipment  
operation and  
maintenance  
Budgeting  
Recipes and menu  
planning

controlling costs and maximizing service.

- Applied knowledge of previous supply needs and forecasted business levels to estimate required supplies.
- Worked with qualified chef to diversify menu with new offerings.
- Continuously evaluated business operations to effectively align workflows for optimal area coverage and customer satisfaction.
- Created and deployed successful strategies to boost restaurant performance, streamline food prep processes and reduce waste.
- Helped general management develop prices based on inventory costs and portion sizes.

FEB-2019 –  
JAN-2021

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## Executive Chef

*Al Raha Beach Hotel*

*United Arab Emirates, Abu Dhabi*

- Maintained high food quality standards by checking delivery contents to verify product quality and quantity.
- Oversaw business operations, inventory control, and customer service for restaurant.
- Verified compliance in preparation of menu items and customer special requests.
- Obtained fresh, local ingredients to lower grocery costs.
- Collaborated with staff members to create meals for large banquets.
- Delivered excellent food quality and maximized customer satisfaction by preparing meals according to customer requests.
- Assisted customers in planning corporate events, social galas and gourmet dinners.
- Handled and stored food to eliminate illness and prevent cross-contamination.
- Developed menus, controlled food costs and oversaw quality, sanitation and safety processes.
- Placed orders to restock items before supplies ran out.
- Used root cause analysis to conduct assessments

Cost controls

Strategic planning

Safe food handling



## Languages

English

Excellent

Arabic

Excellent

French

Good



## Education

### Hotels Management

bachelor degree

Hotels Management

Langua Oxford University



Certified Executive Chef



Senior Member Emirates  
culinary Guild



Senior Member World  
Chefs organization

and develop improvements.

- Developed kitchen staff through training, disciplinary action and performance reviews.

**JUL-2018 –**

**FEB-2019**

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## **Executive Chef**

*Radisson Blu Dubai Media city, United Arab Emirates ,  
Dubai*

**AUG-2016 –**

**JUL-2018**

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## **Cluster Executive Chef**

*Holiday Int / Marbella Resort , United Arab Emirates,  
Sharjah*

**APR-2014 –**

**AUG-2016**

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## **Executive Chef**

*Millennium Cothorne Hotel Sharjah, United Arab  
Emirates , Sharjah*

**AUG-2011 –**

**APR-2014**

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## **Director of Food and Beverage / Executive Chef**

*Ramada Downtown Dubai, United Arab Emirates,  
Dubai*

**AUG-2009 –**

**AUG-2011**

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## **Executive Sous Chef / Executive Chef**

*Movenpick Hotel Sana'a, Yemen, Sana'a*

- Oversaw business operations, inventory control, and customer service for restaurant.
- Verified compliance in preparation of menu items and customer special requests.
- Maintained high food quality standards by checking delivery contents to verify product quality and quantity.
- Established and updated staff schedules and assignments to optimize coverage of peak times.
- Plated every dish with attractive flair to meet strict restaurant standards and maintain stellar business reputation.
- Developed menus, controlled food costs and oversaw quality, sanitation and safety processes.
- Developed kitchen staff through training, disciplinary action and performance reviews.
- Initiated training for new team members on culinary techniques to improve productivity and increase kitchen workflows.

**APR-2007 -**

**AUG-2009**

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## **Banquet Chef**

*JW Marriott Dubai, United Arab Emirates , Dubai*

- Analyzed banquet event orders and planned and coordinated functions with catering staff to meet or exceed customer expectations.
- Recognized quality standards in vegetables, fish, dairy and meat products and selected and used freshest ingredients to prepare menu items.
- Practiced safe work habits to avoid possible injury to self or other employees.
- Managed production by adhering to preparation, plating and presentation standards and following safety regulations to deliver top quality food.
- Learned menu items produced by assigned station to achieve proper quantities.
- Maintained kitchen equipment in optimal working condition and requested repairs when needed.
- Ordered food and supplies used to prepare meals for daily large banquet operation.

**JUN-2005 –**

**APR-2007**

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## **Executive Sous Chef**

*Ramada al Hamra & Ramada al Qibla Hotels,*

*Kingdom of Saudi Arabia , Al Madina*

**MAY-2004 –**

**JUN-2005**

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## **Gardemanger Chef**

*Movenpick Anwar Al Madina,*

*Kingdom of Saudi Arabia , Al Madina*

**FEB-2000 –**

**MAY-2004**

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## **Sr. Chef Deartie**

*Movenpick Sealine Beach Resort ,*

*State of Qatar, Doha*

**JAN-1999 –**

**FEB-2000**

## **Commis Chef**

*Damascus Sheraton Hotel ,*

*Syrian Arab Republic, Damascus*